



Farmhouse Cheddar

Nothing is quite as impressive as hand-crafted, all-American *Farmhouse Cheddar*...especially when it comes from your very own kitchen! This cheese is moderately matured for a flaky, slightly sharp curd and well-rounded, creamy mouthfeel.

You'll need some patience in order to age this *Farmhouse Cheddar* to perfection. But after one month, one taste of this simplified classic cheese will prove it was worth the wait!

INGREDIENTS



1/4 tsp Liquid Rennet, diluted in 1/4 cup non-chlorinated water



1/4 tsp Liquid Annato, diluted in 1/4 cup non-chlorinated water (optional, see step 3)



1/8 tsp Liquid Calcium Chloride diluted in 1/4 cup non-chlorinated water



CHEESE CULTURES



Cheesecloth



Natural, Flaked CHEESE SALT

NON IODIZED CRYSTAL FOR THE FLAVORING & PRESERVATION OF ALL HOME MADE CHEESES.

Net Weight 8 oz.

Ingredients: Salt, pure salt.

WHAT ELSE YOU'LL NEED



Non-Chlorinated Water



1 Gallon whole milk (per batch)



6-8 Qt Stockpot



Creamery In a Box[®] Essential Starter Kit

Makes cheesemaking easier!

Cheesemaking Day

BEFORE YOU START | PREP WORK

Clean and sanitize everything! Set equipment on a clean surface, out of the way of your process until you're ready to use each tool. Add the milk to your sanitized pot and cover, letting it sit at room temperature. Prepare each of the ingredients that need to be dissolved or diluted in separate containers.

TO START: RIPENING

- 1 Warm milk to 90°F in water bath.
- 2 Add Mesophilic Starter Culture Packet and gently stir well. Cover for 45 minutes, maintaining temperature between 88°F and 92°F.

FORMING THE CURD

- 3 Add diluted annato (optional) and stir well. If you prefer a white cheddar, omit the annato. Add the diluted calcium chloride and stir well.
- 4 Add diluted rennet through slotted spoon and stir well. Cover and let curd set for 45 minutes, maintaining temperature between 88°F and 92°F.

CUTTING

- 5 Uncover your pot and test the consistency of the curd (it should feel like jello). Cut the curd into 1/2" cubes, making a 1/2" grid pattern in the curd.

Let's make some *Farmhouse Cheddar*

CUTTING

6

Cut the curd again, this time diagonally at a 45° angle to the vertical grid. This will turn the 1/2" columns from the first cut into 1/2" cubes. Let curds sit for 10 minutes.

COOKING

7

Gradually raise temperature to 100°F over approximately 30 minutes, gently stirring occasionally. Then let curds sit between 98°F and 102°F for 5 minutes. **DO NOT STIR.**

DRAINING

8

Line the bowl of your strainer with cheesecloth and pour curds into strainer to drain whey. When drained, tie the corners of your cheesecloth together to form a pouch.

9

Hang the curds to drain in the warmest spot in your house. Let drain for 1 hour. Return your curds and cheesecloth to the bowl of your strainer.

SALTING

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Untie the cloth and add salt to taste, mixing it into the curd with your fingers as you would knead dough. A good starting point is 1/2 tablespoon of salt per gallon of milk used.

PRESSING

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Put the hoop of your hard cheese mold in a baking sheet or tupperware to catch whey.

12

Lower curds and cheesecloth into your mold. Fold the excess fabric over the top of the cheese as evenly as possible.

13

Place the follower on top of the cheese in the hoop, flat side down. Put approximately 10 lbs. of pressure on the follower. You may want to use a soup can to extend the follower above the lip of the mold, allowing you to use textbooks or household items for weight. Press the cheese for 60 minutes.

14

Remove the cheese and cloth from the mold and gently unwrap the cheese. Flip the cheese over in the cloth, rewrap and return the mold. Press the cheese with 20 lbs. of pressure for 3 hours.

15

Remove and unwrap the cheese. Flip it over, rewrap and return the mold. Press the cheese with 50 lbs of pressure for 18 hours. For a smoother rind, remove the cheese every few hours, unwrap it, flip it over, and put it back in the mold to keep pressing.

DRYING

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Gently unwrap the cheese and place on a sanitized drying mat. Let cheese sit for 2-4 days until the surface is dry. Flip the cheese over several times a day to prevent excess moisture.

WAXING

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Melt 1 lb. beeswax in microwave or on stovetop. Natural cooking oil can be added to increase pliability. Place the cheese on wax paper or another disposable surface. Paint the top of the cheese with a single layer of melted wax. Let dry.

18

Once the top layer has dried, flip cheese over and paint the bottom half, overlapping on the edges with wax. Repeat this process three to four times until you have fully coated your cheese.

AGING

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Put your cheese in a cool, dark place (most basements are perfect) in a sanitized tupperware container. Let your cheese age for at least 1 month.

EATING

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Farmhouse Cheddar has a flavor very similar to traditional cheddar, perfect for making artisan grilled cheese sandwiches. Its flaky texture and homegrown flavor are excellent served solo or with a handful of crumbly crackers.